



Testo® 104 - Penetration thermometer

Product Images



Description

A robust metal folding joint, a rubberized surface for a secure grip, a long, precise temperature probe, waterproof quality: The testo 104 insertion thermometer offers many practical advantages for use in the food industry. The waterproof plunge thermometer for food Temperature checks always play an important role in quality assurance, cold chain documentation and hygiene regulations. With the testo 104 penetration thermometer, you can very easily carry out random sample measurements during the production, storage and processing of foodstuffs, for example: The piercing thermometer determines the core temperature of liquid; semi-solid and viscoplastic media in seconds. With its narrow but robust sensor tip, the piercing thermometer leaves only discreet puncture marks during sampling. Full functionality from a fold-out angle of 30° enables convenient, reliable temperature measurements even in hard-to-reach places. After measurement, the testo 104 is the only waterproof folding thermometer for the food industry that can be easily cleaned under running water. Thanks to the folding mechanism with robust metal joint, the probe is stored safely in the instrument housing until the next use. Particularly practical: If you have several testo 104 insertion thermometers in use, you can stick on the color strips supplied to clearly identify the instruments. The testo 104 insertion thermometer is HACCP-compliant, certified to EN 13485, waterproof to protection class IP65 - and therefore perfectly suited for foodstuffs.

Additional Information

No.	TO-0114
Manufacturer (Brand)	Testo
VGKL number	100940104

